

1979

# Wofford Campus Club Cookbook

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*The Wofford College Campus Club*  
COOKBOOK



*Spartanburg* 1979



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# PREFACE

Back in 1854, when Wofford College was first established, the faculty families lived on the campus. In those ante-bellum days the mistress of the household probably didn't do the actual cooking or serving of food, since servants were available to do those things. The lady of the house had the responsibility of managing things; preparing menus, and directing the work of the cooking and serving staff. She may have been guided in her efforts by such books as *Ladies' Indispensible Assistant* . . . which was published in New York in 1853 and which contained advice on a variety of things in addition to "... one of the best systems of cookery ever published . . ." or *The Improved Housewife*, published in Hartford in 1854.

Food preparation and cooking was done in a building separated from the main house; and the boiling, broiling, baking, stewing, simmering and roasting were done on a wood burning cook stove. The kerosene stove, gas stove, or electric range were conveniences not then available to the Wofford women.

Everything was done from "scratch" in those good-old-days; from the raising of the food to its preparation and cooking. Cows were grazed on the campus, and some livestock were raised for food. Mrs. Wightman may have used the following recipe which came from the 1853 cook book.

## TO ROAST A PIG

A pig about three weeks old is the best. It should be killed in the morning, if it is to be eaten for dinner. Make a stuffing with about six powdered crackers, one table-spoonful of sage, two of sweet marjoram, half a pint of cream, two eggs, and a little salt and pepper. Mix these well together, and let it stew about fifteen minutes. Wash the pig in cold water; cut off the pettitoes, leaving the skin long to wrap around the ends of the legs; then fill the belly with the stuffing, and sew it up. The liver and heart should be boiled with five or six pepper corns, and chopped fine for the gravy. When the pig is put down to roast, put in a pint of water, and a table-spoonful of salt: when it begins to roast, flour it well, and baste it with the drippings and continue to do so until it is done. It requires constant care. A small pig will roast in three hours.

What a different cooking scene for today's faculty wives! Gas stoves, electric stoves, and micro-wave ovens speed up the cooking process. Entire meals in frozen packages may be used to prepare supper in minutes,



rather than hours. A variety of packaged mixes for baking biscuits, muffins and cakes are as close at hand as the nearest Mr. Zip or Seven-Eleven store. Meal making does not require the hours and hours of drudgery that it did 125 years ago.

Today's faculty wives are still concerned with preparing tasty and well-balanced meals, and varied menus to serve their families. Today's ladies are concerned with the nutritional value of the food they serve; concentrating on vitamin content and avoiding foods which are high in cholesterol. Even with all of the modern conveniences it still takes a lot of ingenuity and time to fix the food for Wofford families.

Within the pages which follow are a selection of favorite recipes. These are all kitchen-tested culinary delights and the women of the Wofford Campus Club share their secrets as to how they prepare their old, and new, favorite dishes. An abundance of taste-tempting dishes may be created by following these recipes.

*Bon appetit!*

—Frank J. Anderson

## ACKNOWLEDGMENTS

Betty Olds and Bonnie Hill deserve a lot of credit for seeing the cook book project of the Wofford Campus Club to fruition. The project of compiling a cook book had been discussed for several years, but usually died aborning. The impetus of the celebration of the 125th year of the establishment of the College helped to add significance to the project. In her capacity as president of the Wofford College Campus Club Betty Olds assigned committees and coordinated the effort. Bonnie Hill collected the recipes from the contributing members of the club and categorized them by variety; such as meat dishes, breads, etc.

Forty-five Campus Club members took the time to select and transcribe some of their favorite recipes for this book. Each recipe is signed by its contributor. Edna Parker takes the prize for having contributed 12 recipes, with Audrey Stober a close second with 11 recipes.

In a joint effort such as this there are bound to be some editorial inconsistencies. Each individual expresses herself in a slightly different fashion. The editor did not presume to impose standardization of the recipes for fear of changing the manner in which a particular dish is prepared by its contributor.

Kay Barry, Secretary to the Librarian, gets credit for the hours she spent over a hot typewriter in transcribing the 162 hand written, hand printed, and typewritten recipes into a form from which the printer could work.

The undersigned is responsible for the design and indexing of the book. Errors of commission and omission are also his responsibility.

—Frank J. Anderson  
The Summer of 1979

# Bread and Rolls

## BANANA NUT BREAD

$\frac{2}{3}$  c. butter  $1\frac{1}{2}$  c. sugar 1 tsp. baking soda  $1\frac{1}{4}$  c. sieved bananas  
(about 3 large ones)  $\frac{2}{3}$  c. buttermilk  $2\frac{1}{2}$  c. sifted flour  $1\frac{1}{4}$  tsp. bak-  
ing powder 1 tsp. salt 2 large eggs

Cream butter and sugar. Gradually add eggs, beating until smooth and light. Add soda to buttermilk. Sift together flour, baking powder, and salt. Mix into creamed mixture, first buttermilk, then flour and repeat. Add bananas last. Finely chopped pecans also may be added using  $\frac{1}{2}$  to 1 cup. Bake in buttered loaf pan at 350 degrees for about 45 minutes or until it tests done with a toothpick.

—Audrey Stober

## CARROT BREAD

1 c. sugar  $\frac{2}{3}$  c. Wesson oil 2 eggs  $1\frac{1}{2}$  c. flour 1 tsp. soda 1 tsp. bak-  
ing powder  $\frac{1}{4}$  tsp. salt 1 tsp. cinnamon 1 c. grated carrots  $\frac{1}{2}$  c. nuts

Combine sugar, oil and eggs. Mix well. Sift together dry ingredients. Add to first mixture. Stir in carrots and nuts. Bake at 375 degrees for 55 minutes.

—Audrey Stober

## DILLY BREAD

1 pkg. yeast  $\frac{1}{4}$  c. warm water 1 c. creamed cottage cheese 2 tbs.  
sugar 1 tbs. minced onion 2 tsp. dillseeds 1 tsp. salt  $\frac{1}{4}$  tsp. soda 1  
egg  $2\frac{1}{4}$ - $2\frac{1}{2}$  c. all-purpose flour 1 tbs. melted margarine (or butter)

Soften yeast in warm water; set aside. Heat cottage cheese to lukewarm in saucepan. Combine cottage cheese with next 7 ingredients in a large bowl. Stir in yeast. Add flour to make a stiff dough; beat well. Cover and let rise in warm place until doubled in bulk, about 50-60 minutes. Stir down dough. Spoon into well-greased 2 qt. baking dish. Let rise until doubled—30-40 minutes. Bake at 350 degrees for 30-40 minutes or until golden brown. Brush with softened butter. About 8 servings.

—Edna Parker



## PUMPKIN BREAD

1 $\frac{2}{3}$  c. sifted flour  $\frac{1}{4}$  tsp. baking powder  $\frac{3}{4}$  tsp. salt  $\frac{1}{2}$  tsp. cinnamon  
 $\frac{1}{2}$  c. salad oil 1 c. pumpkin 1 c. chopped dates 1 $\frac{1}{2}$  c. sugar 1 tsp.  
soda  $\frac{1}{2}$  tsp. cloves  $\frac{1}{2}$  tsp. nutmeg  $\frac{1}{2}$  c. water 2 eggs

Preheat oven to 325 degrees. Sift dry ingredients together. Set aside. Mix oil, water, pumpkin, and eggs. Blend in dry ingredients. Fold in dates and nuts. Turn into greased 9x5x3 loaf pan. Bake at 325 degrees for 1 $\frac{1}{2}$  hours or until toothpick comes out clean. Turn on rack to cool and then remove from pan.

—Audrey Stober

## OLD-FASHIONED WHOLE WHEAT LOAVES

4 $\frac{1}{2}$  c. unsifted whole wheat flour 2 $\frac{3}{4}$  c. unsifted white flour 2 T.  
sugar 4 tsp. salt 2 pkg. dry yeast 1 $\frac{1}{2}$  c. water  $\frac{3}{4}$  c. milk  $\frac{1}{3}$  c.  
molasses  $\frac{1}{3}$  c. margarine

Combine flours. In a large bowl mix 2 $\frac{1}{2}$  cups flour mixture, salt, sugar & yeast. Combine water, milk, molasses, & margarine. Heat until warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat for 2 minutes at medium speed with an electric mixer. Add  $\frac{1}{2}$  cup or more flour mixture to make a thick batter. Beat at high speed for 2 minutes. Stir in enough flour mixture to make a soft dough. Turn out onto lightly floured board and knead in rest of flour and continue to knead for 8 to 10 minutes or until it is smooth and elastic. Place in greased bowl; grease top. Cover. Let rise in warm place until it doubles in bulk—about 1 hr. Punch down dough. Turn out onto floured board. Divide into 4 pieces. Place each piece in a bread pan. Let rise again about 1 hour. Bake in hot oven (400 degrees) about 25 minutes or until done. Remove & cool on rack.

—Madeline Logan

## ANGEL BISCUITS

1 pkg. yeast 2 T. lukewarm water 1 tsp. soda 1 c. shortening 5 c.  
self rising flour 3 tsp. baking powder  $\frac{1}{4}$  c. sugar 2 c. buttermilk

Dissolve yeast in water. Sift dry ingredients into large bowl. Cut in shortening. Add yeast and buttermilk. Knead. Roll out  $\frac{1}{2}$ " thick. Cut like biscuits. Bake at 400 degrees for 20 minutes. Dough will keep for two weeks in refrigerator.

—Sally Hubbard

## CINNAMON ROLLS

Purchase a box of Pillsbury Hot Roll Mix. Make according to directions & let rise. Roll dough out like stickies. Sprinkle brown sugar, cinnamon and raisins on dough. Dot with butter. Roll in a roll and cut and put in muffin pans. Let rise until they double in size. Bake at 350 degrees until brown.

Icing:  $\frac{1}{2}$  box of confectioner's sugar. Just enough milk to make it spread easily. Vanilla flavoring and 1 T. melted butter. Spread while the rolls are warm. Makes 24.

—Kaye Castillo

## NEVER-FAIL PAN ROLLS

$\frac{3}{4}$  c. sugar  $\frac{3}{4}$  c. shortening 1 c. boiling water 2 pkgs. dry yeast 1 c.  
warm water 2 eggs slightly beaten 6 to 7 c. all-purpose flour, divided  
1 tsp. each of salt & baking powder  $\frac{1}{2}$  tsp. soda

Cream sugar and shortening until light & fluffy. Add boiling water; mix well. Set aside to cool. Dissolve yeast in warm water, set aside. Add eggs to cooled shortening mixture, mixing well; stir in yeast. Combine 5 c. flour, salt, soda, baking powder; add to yeast mixture. Mix well. Turn dough onto well-floured surface; knead in flour until dough is no longer sticky. Roll dough in 1 $\frac{1}{2}$  inch balls. Place in 2 greased 9" round cake pans. Cover, let rise in warm place until doubled in bulk (about 1 $\frac{1}{2}$  hrs.) Bake at 400 degrees for 20 minutes. Dough may be stored in refrigerator. Brush surface with oil and place in covered container.

—Edna Parker



## ROLLS

Soften 1 pkg. yeast in 1 c. lukewarm water in bowl. Add:  $\frac{1}{2}$  c. sugar  
1 tsp. salt  $\frac{1}{2}$  c. Mazola oil 1 egg

Mix well. Add 4 cups plain flour. Store covered in refrigerator overnight. Roll dough, using as much flour as needed. Cut biscuits. Use margarine in fold. Let them rise  $2\frac{1}{2}$ -3 hours. Bake 15 minutes at 400 degrees.

—Martha Cavin

## POPOVERS

$\frac{1}{2}$  c. flour  $\frac{1}{2}$  c. milk  $\frac{1}{4}$  tsp. salt 1 egg (room temperature)

Heat oven to 450 degrees (hot). Measure flour by dipping method (leveling off with knife) or by sifting. Beat ingredients together with rotary beater just until smooth. Overbeating will reduce volume. Pour into well-greased muffin cups ( $\frac{3}{4}$  full) or oven-glass cups ( $\frac{1}{2}$  full). Bake 25 minutes; lower oven temperature to 350 degrees (mod.) and bake 15 to 20 minutes longer or until deep golden brown. If not baked long enough, they will collapse. Serve at once. Makes 4 popovers.

—Kathy Lamb



## Salads

### CHINESE VEGETABLE SALAD

1 can French cut green beans 1 can Chinese mixed vegetables (fancy)  
1 can small peas  $1\frac{1}{2}$  cup celery 2 medium onions 1 cup sugar 1 tsp.  
salt  $\frac{3}{4}$  cup vinegar 1 can chopped water chestnuts

Mix and refrigerate overnight.

—Betty Olds

### GREEN GOURMET SALAD

1 med. head of lettuce  $1\frac{1}{2}$  c. diced celery 1 onion, sliced in rings 1  
can drained early (small) peas 1 med. jar mayonnaise 2 Tbs. sugar  
Parmesan cheese

Wash and drain lettuce; break into long baking dish. Top with layer of celery, onion rings and peas. Sprinkle sugar over all and cover with mayonnaise. Sprinkle generous amount of Parmesan Cheese. Cover with foil and refrigerate. Prepare a day ahead. Before serving, sprinkle with crushed pieces of bacon.

—Shirley Picton

### LETTUCE-PEAS COMBO

You won't believe how good it is until you've tried it! Great with any meal. Make 24 hours ahead.

Fill a 9x9 cake pan or casserole dish with crisp, torn lettuce. On top of this layer 2 or 3 T. of finely minced onion, 5 oz. water chesnuts (drained and sliced), and 8 oz. (slightly thawed) frozen sweet peas. Top with dressing.

Dressing:

1 c. mayonnaise  $\frac{1}{2}$  c. cottage cheese 2 T. sugar

Make sure the dressing completely covers the lettuce. Cover with Saran Wrap and refrigerate for 24 hours.

—Sally Barrett



## MARINATED CARROTS

2 pounds carrots sliced 1 small green pepper thinly sliced 1 medium onion 1 can (10¾ oz.) tomato soup ½ cup salad oil 1 cup sugar ¾ cup apple cider vinegar 1 tsp. prepared mustard salt & pepper to taste 1 tsp. Worcestershire sauce

Cook carrots in salted water until medium done. Rinse. Arrange layers of carrots, green pepper and onions in a bowl. Combine remaining ingredients in a saucepan & bring to a boil stirring until thoroughly blended. Pour the marinade over carrot mixture & refrigerate until flavor is absorbed.

—*Harriette Alexander*

## PEPPER SLAW

1 medium head cabbage, shredded fine 1 green pepper, chopped 1 stalk celery, chopped 2 cups sugar 2 cups vinegar ½ tsp. pepper 1½ tsp. salt 1 tsp. celery seed

Mix together sugar, vinegar, pepper, salt and celery seed. Pour over vegetables and mix well. Let stand in refrigerator a few hours.

—*Madeline Logan*

## SEVEN LAYER SALAD

In a deep bowl, layer the following ingredients in order mentioned:

1 head lettuce, chopped 1 large sweet onion, chopped 1 large green pepper, chopped 1 cup celery, chopped 1 pkg. frozen green peas, cooked & seasoned 1 pkg. *dry* Italian dressing.

Frost thickly with mayonnaise thinned with sour cream and sprinkle with sharp grated cheese and crumbled bacon. This salad best made night before. Serves 8-10.

—*Ann Leonard*

## PICKLED COLE SLAW

1-3 lb. head of cabbage, grated 1 onion sliced 1 bell pepper cored and sliced

Mix: 2 cups of water  
2 cups of sugar  
2 cups of vinegar  
2 tablespoons of salad herbs

Boil these together. Pour over raw vegetables and refrigerate covered for 24 hours. Drain. Slaw will save for two weeks if kept refrigerated.

—*Kaye Castillo*

## CONGEALED SALAD

1 pkg. lime jello 1 pkg. lemon jello 1 cup boiling water 1 cup pineapple juice (drained from crushed pineapple) 1 large can crushed pineapple 1 large Phil. Cream Cheese ¼ tsp. salt 1 cup Carnation milk ¼ cup crushed nuts (optional for top)

Dissolve jellos in mold in 1 cup boiling water; add cream cheese and mash and mix with fork. Add pineapple juice, salt, pineapple and lastly Carnation milk. Mix thoroughly and chill.

—*Jean Sydnor*

## CRANBERRY SALAD

2 c. cranberries 1¼ c. water 1½ c. sugar 1 pkg. cherry gelatin (small) ¾ c. diced celery ½ c. diced apples ½ c. chopped nuts pinch of salt 1 8oz. pkg. of cream cheese 1 T. mayonnaise

Cook cranberries in the water until soft. Add sugar and continue cooking for 5 minutes. Pour boiling mixture over gelatin. Stir until dissolved. Chill until partially set. Add celery, nuts, salt, apples. Mix thoroughly and complete chilling. Soften cream cheese at room temperature. Beat with mayonnaise until smooth. Spread mixture on salad before serving. Garnish with lettuce leaves.

—*Vi Arthur*



### CRAN-RASPBERRY RING

1 3oz. pkg. raspberry gelatin 1 3oz. pkg. lemon gelatin 2 cups boiling water 1 10oz. pkg. frozen raspberries 1 14oz. jar cranberry-orange relish 1 7oz. bottle lemon-lime carbonated soda

Dissolve raspberry & lemon flavored gelatin in 2 cups boiling water. Stir in frozen raspberries, breaking up large pieces with fork. Add cranberry-orange relish. Chill till cold but do not set. Carefully pour in lemon-lime carbonated soda; stir gently. Chill until partially set. Turn into a 6 to 6½ cup ring mold. Chill till firm. Makes 8 to 10 servings.

—*Harriette Alexander*

### FROZEN DATE SALAD

1 8oz. pkg. cream cheese ½ pt. cream whipped or 9 oz. Cool Whip 1 cup dates, pitted chopped fine 1 cup (8½oz.) can undrained pineapple 2 tbsp. nuts chopped 1 tbsp. lemon juice 1/8 tsp. salt

Warm cheese to room temperature. Blend cheese and pineapple. Add other ingredients and fold into whipped cream or Cool Whip. Freeze in 1qt. mold or 12 salad molds.

—*Sally Hubbard*

### HOT FRUIT

1 stick oleo ½-1 cup sugar (depending on desired sweetness) 2 T. flour or cornstarch 1 cup sherry 1 large can pineapple slices 1 large can peach halves 1 large can pear halves 1 medium size jar of apple rings

Place oleo, sugar, flour & sherry in saucepan. Cook at medium heat until it thickens. Stir often. Drain & arrange fruit in 12x9 casserole dish. Pour the thickened sauce over the fruit & bake at 350 degrees until it is bubbly for about 15 to 20 minutes. Serves 8. Excellent with turkey or chicken.

—*Debby Sparger*

### SPICY BANANA-PEACH SALAD

1 c. (8½ oz. can) sliced peaches peach syrup plus water to make 1 cup 2 tbsp. lemon juice 1 pkg. (3 oz.) peach jello ¼ tsp. cinnamon 1 c. undiluted Carnation evaporated milk ½ c. diced banana ¼ c. chopped pecans

Drain peaches; save syrup. Dice peaches. Heat peach syrup-water mixture and lemon juice to a boil. remove from heat; add gelatin and cinnamon. Stir to dissolve. Cool slightly and add evaporated milk. Chill until consistency of unbeaten egg whites (about 30 min.). Add peaches, banana, pecans. Mix well. Spoon into 3½ cup mold. Refrigerate until firm (about 2 hours). Unmold on bed of lettuce. Garnish and serve.

—*Audrey Stober*

### FINGER JELLO

3 3oz. packages jello 4 envelopes Knox gelatin 2 tablespoons lemon juice

Dissolve jello in 3 cups boiling water (or juice). Soften Knox gelatin in 1 cup cold water. Add to jello mixture and add lemon juice. Pour into 9x13 pan and cool. Cut into squares when set.

—*Ann Griffin*

### GOOD BLEU CHEESE SALAD DRESSING

2 cups sour cream 2 ozs. lemon juice ¼-½ cup mayonnaise ½ tsp. salt or ¼ (to taste) ½ tsp. pepper or ¼ ¼ or ½ tsp. Worcestershire sauce 4 ozs. of bleu cheese—crumbled

Mix together and let set for a couple of days for flavor to mature.

—*Ted Lamb*



## Meat Dishes

### BEEF TIPS IN WINE

(1) 3 lbs. lean beef, cubed (round shoulder) (2) 1 c. onions, chopped (3) 1 c. green peppers chopped (4) 1 c. (6oz.) mushroom pieces (5) ¼ c. wine vinegar (red) (6) 1 c. red wine (dry) (7) 2 tbsp. soy sauce (8) 1 c. beef bouillon

Arrange items 1-4 in layers (divide in half to make two layers of each) in a greased casserole. Mix items 5-8 in container by lightly stirring. Pour liquid over layered meat, etc; cover with vented lid. Cook in oven for about 2 hours at 350 degrees. Add additional bouillon if needed to keep liquid level with beef. Cook longer if necessary until beef cubes are tender. This casserole can be refrigerated, then heated again. Flavor improves with this. Serves 6-8.

—Sally Barrett

### CAPTAIN'S SOUP

1 lb. ground beef 1 onion 1 lg. can (32oz.) V-8 1 can cream of mushroom soup 1 can cream of celery soup 1 pkg. frozen mixed vegetables

Brown meat with onion. Salt & pepper to taste. Add juice & soup. Bring to boil. Add frozen vegetables. Cook until vegetables are tender. Makes 4 Qts. (Also good for the crock pot. Brown meat first. Cook all day.)

—Ruthi Neely

### CORNEB BEEF DE LUXE

2 c. cooked, sliced potatoes salt, pepper, paprika 1 12oz. can corned beef 1 c. sliced onion 3 hard-cooked eggs 2 c. thin white sauce 1 c. grated, sharp cheese ½ c. buttered bread crumbs

Place potatoes in greased casserole; sprinkle with seasonings and cover with slices of corned beef. Add a layer of onion (or make layers of the three). Cut eggs in half, push into mixture, cut side up. Combine white sauce and cheese and add. Sprinkle with crumbs and bake in 375 degree oven about 30 minutes or until browned. Serves 6-8.

—Edna Parker

### BEEF STROGANOFF

1 lb. minute steak 2 tbs. salad oil 1 onion sliced 1 can of mushroom soup 1 4oz. can mushrooms 1 tbs. catsup 2 tbs. soy sauce 2 tsp. Worcestershire sauce ½ tsp. garlic powder ½ tsp. salt 1 c. sour cream

Cut steak into strips about 1" wide. Heat salad oil in skillet. Brown steak on both sides. Add onion slices & cook 5 minutes. Add soup and mushrooms. Mix well. Add remaining ingredients. Cover & cook over low flame for 10 minutes. Serve over cooked noodles.

—Vi Arthur

### OUR SUNDAY BEEF ROAST

Rub roast *heavily* with paprika. Salt and pepper it to taste. Slice 2 onions over meat. Drain a can of mushroom stems & pieces and add the mushrooms to top of roast. Add the mushroom juice to enough water to equal 1 cup of liquid. Add 1 c. catsup to the other liquid along with a few drops of Worcestershire sauce. Sprinkle roast lightly with garlic powder and add the liquid mixture. Bake as you would any beef roast. Make gravy by thickening juice with flour.

—Bertice Robinson

### GOOD STEAK SAUCE

1 c. Worcestershire sauce 1 stick butter juice of 1 lemon cumin powder to taste (pinch) few drops of Tabasco pinch of salt

Mix ingredients in saucepan until butter melts. This sauce may be used either to brush generously on steaks while grilling or as a marinade for New York strip steak cut in bite-size pieces and served in a chafing dish. Brown the small pieces of steak in butter until medium rare before marinating. Fresh mushrooms, sauteed, or large whole mushrooms also may be combined with the steak.

—Sara Jean Sasser



## GROUND BEEF CASSEROLE PIE

1 lb. ground beef 1 tbl. shortening  $\frac{1}{4}$  cup onion, chopped  $\frac{1}{4}$  c. green pepper, chopped  $\frac{1}{2}$  cup celery, chopped 1 can tomato soup, undiluted (10 $\frac{3}{4}$ oz.)  $\frac{1}{2}$  tsp. onion salt  $\frac{1}{2}$  tsp. garlic salt  $\frac{3}{4}$  tsp. Worcestershire sauce  $\frac{1}{8}$  tsp. salt dash pepper 3 slices processed American cheese, cut in strips 1 pie crust shell

Preheat oven to 400 degrees. Brown beef & cook celery, onion & green pepper together in shortening. Drain. Stir in remaining ingredients, except cheese. Spread meat mixture evenly in pie tin. Place pie crust over meat mixture. Place pie tin on baking sheet. Slit pie crust in several places, do not seal edge. Bake for 15 minutes. Remove pie tin from cookie sheet. Place large plate or platter over pie. Turn upside down. Top meat mixture with cheese strips in a lattice pattern or wheel design. Serves 6.

—Margaret H. Curry

## MEAL-IN-A-DISH

1 lb. lean ground beef  $\frac{1}{2}$  lb. cheese, grated 1 can tomato soup 1 can Mexicorn  $\frac{3}{4}$  cup catsup  $\frac{1}{4}$  cup chopped onion 2 c. uncooked noodles  $\frac{1}{4}$  c. water

Saute onion in small amount of cooking oil. Add beef and cook until it loses its red color. Cook noodles as directed on package, reserving small amount of cheese for top. Put in a 2 qt. casserole. Top with cheese. Bake uncovered about 1 hr. in 325 degree oven.

—Mrs. Kenneth D. Coates

## GYPSY'S JOY

$1\frac{1}{2}$  c. rice 2 qts. water 1 large onion, chopped 1 green pepper, chopped 3 tbsp. bacon fat 1 can condensed tomato soup 1 c. water 1 lb. cooked ham  $\frac{1}{2}$  c. crumbled, nippy cheese  $\frac{1}{2}$  tsp. salt  $\frac{1}{8}$  tsp. pepper

Cook rice in boiling, salted water; rinse and drain. Fry onion and pepper in bacon grease; add tomato soup and water (1 cup). Chop ham coarsely. Combine all ingredients and stir well. Bake in large, greased casserole in 350 degree oven about 20 minutes. Serves 6-8.

—Edna Parker

## BAKED PORK CHOPS

*(An old recipe from Columbia, Tenn.)*

1 thick-cut (1") loin chop per person with as little fat as possible

In iron Dutch oven brown chops in butter or margarine. Season to taste. Fit chops in flat baking dish. On each chop place:

1 slice cooking apple (about  $\frac{1}{4}$  in.)

1 slice sweet onion ( $\frac{1}{4}$  in.)

1 slice green pepper ( $\frac{1}{2}$  in.)

Fill green pepper slices with cooked rice. On top of each put 1 piece butter, salt, pepper and a little tomato ketchup or chili sauce. Pour  $\frac{1}{2}$  c. water under chops and cover. Place in 300 degree oven for about  $1\frac{1}{2}$  hours. Check liquid to prevent scorching. A little extra rice beside chops will be deliciously brown. (I cook extra rice the meal before.) Serve with salad.

—Ginny Miller

## HARING—FOSTER PORK CHOPS

Put fairly thick pork chops in a flat casserole. Salt lightly, and sprinkle one heaping tablespoon of uncooked rice on each chop. Add slices of tomato, onion and green pepper. Add chopped celery. Cover with tomato juice, to top of each chop. Cover and bake at 325 degrees for approx. 2 hours.

—Shirley Picton

## PORK CHOP CASSEROLE

Brown 4-6 pork chops. Salt and pepper to taste. In long dish (9x12) place:

1 can Campbell's Consomme 1 can Campbell's Beef Broth 1 c. rice  
pork chops on top

Cover dish with aluminum foil and bake at 350 degrees for 1 hour. Uncover after 1 hour and let brown for 10 minutes.

—Teresa Welch



## SAUSAGE BALLS

1 lb. hot sausage 1 pkg. (10oz. or 12oz.) extra sharp cheese-grated 2 cups Bisquick

Mix sausage and flour together; add cheese and mix well. Make into very small balls (bite size). Bake for 10 to 12 minutes at 375 degrees.

—Mildred Scheerer

## SAUSAGE CHEESE OMELET

1 lb. sausage 1 c. grated cheddar cheese 2 c. milk 6 eggs, beaten 1 tsp. dry mustard 1 tsp. salt pepper to taste 2 slices torn bread

Cook and drain sausage. Mix all ingredients. Pour into greased 9x12 dish. Refrigerate over-night. Bake for 45 minutes at 350 degrees.

—Teresa Welch



## SKILLET TETRAZZINE

2 tbs. butter or margarine 2 tbs. onion, chopped 1 can cream of mushroom soup ½ c. water ½ c. shredded sharp cheese 1 c. diced cooked chicken, ham or turkey 2 tbs. chopped pimiento 1 tbs. chopped parsley (opt.) 6 oz. spaghetti-cooked & drained

In saucepan cook onion in butter until tender. Blend in soup, water, cheese & cook over low heat until cheese is melted. Stir often. Add meat, pimiento & parsley & spaghetti. Simmer for 15 minutes. Serves 4.

—Debby Sparger

## HOT CHICKEN SALAD

1½ c. diced cooked chicken (approx. 3 breasts) 1 c. cream of chicken soup ¾ c. mayonnaise 1 c. diced celery 1 c. cooked rice 3 eggs, hard cooked ½ c. slivered almonds 1 tbs. grated onion 2 tps. lemon juice

Combine ingredients in casserole. Cover with crushed potato chips (optional). Bake at 375 degrees for 25 minutes. Serves 6-8.

—Shirley Picton

## EASY CHICKEN CASSEROLE

1 chicken cut in pieces or 4 split breasts

Combine:

1 can cream of chicken soup 1 can cream of celery soup 1 can cream of mushroom soup ½ cup white wine

Pour over chicken pieces. Top with slivered almonds. Bake at 350 degrees for 1½ hours.

—Margaret H. Curry



## CHICKEN SUPREME

4 chicken breasts 1 small jar dried beef 4 pieces of breakfast bacon 1 can mushroom soup ½ pt. sour cream ½ can of milk (use soup can)

Place dried beef on bottom of pan, wrap 1 slice of bacon on each breast, salt and pepper. Mix mushroom soup with sour cream and ½ can sweet milk. Pour over chicken and bake around 2 hours or until tender at 300 degrees. Cook without cover.

—Hazel Littlejohn

## BARBECUED CHICKEN

1 chicken 4 tbsp. catsup 3 tbsp. water 1 tbsp. lemon juice 2 tbsp. vinegar 4 tbsp. white sauce 4 tbsp. mushroom soup 1 tsp. dry mustard 1 tsp. chili powder 1/8 tsp. red pepper 10-12 drops Tabasco sauce salt & pepper ½ stick melted butter

Salt and pepper chicken, spread in baking dish or broiler pan. Mix other ingredients. Pour over chicken. Let set 30 minutes. Cover with aluminum foil. Cook 15 minutes at 500 degrees—then 40 minutes at 350 degrees.

—Martha Cavin

## CHICKEN TETRAZINNI

1 5 lb. chicken 1 12oz. pkg. small noodles 1 stick margarine 1 c. chopped celery 1 c. chopped green pepper 1 c. chopped onion 2 cans cream of mushroom soup 1 lb. Velveeta (or other) cheese 1 can mushrooms 1 can water chestnuts 1 small jar pimientos

Boil chicken till meat begins to fall off bones. Reserve broth for cooking noodles. Cut chicken in chunks. Saute onion, pepper & celery in margarine until tender. Add soup and cheese and heat until smooth. Cook noodles in broth according to directions. Add noodles, chicken, mushrooms, water chestnuts (sliced) and pimientos to soup mixture. Heat in large casserole until bubbly. May be frozen. (I suggest adding at least ½ can water to soup.)

—Sarah Hucks

## CHICKEN PIES

3 c. chunks boiled hen (tender dark and light mixed—no skin) 1 c. frozen peas, boiled about 7 minutes 4 stalks celery, chopped ½ small green pepper, chopped 2 small onions chopped 2 c. fresh mushrooms (if small cut ½ or large cut ¼)—washed

In skillet beat 4 T rendered fat from hen with 2-4 T butter. Cook celery, pepper, onions, and mushrooms a few minutes. Then add chicken & peas. Season with salt, pepper, garlic powder, and Accent. Then sprinkle with about 4 T flour and mix. Add about 12 T chicken broth from the hen. Then about ½ c. cream. Spoon into individual greased casseroles and cover with slitted Pepperidge Farm puff paste cut to fit. Bake at 400 degrees about 20 minutes. Serve with rice and tart salad. Serves 4.

—Ginny Miller

## LAZY COOK'S CHICKEN

1 envelope Onion Soup Mix 6 oz. Bar-B-Que sauce ¼ lb. margarine 1 cut up frying chicken

Mix margarine in skillet. Stir in onion soup mix and bar-b-que sauce. Dip each piece of chicken into sauce and place chicken in a baking dish skin side up. Bake in 350 degree oven. Covered 30 minutes. Uncovered 30 minutes.

—Harriette Alexander

## CHICKEN WITH WILD RICE

1 box Uncle Ben's long grained mix wild rice 1 can cream of celery soup 1 can cream of chicken soup 1 envelope onion soup mix 1 soup can full of dry white wine 6 to 8 chicken breasts

Grease deep dish casserole (3 qt.) Mix celery, chicken and onion soup mix and rice and wine. Put in refrigerator and let stand overnight. Next day put chicken on top. Cover and cook at 350 degrees for 1½ hours and uncovered for ½ hour.

—Harriette Alexander



## MOLDED CHICKEN

2½ c. chicken, diced 2 c. celery, diced 2 T plain gelatin 2 c. chicken broth ½ c. mayonnaise 4 hard boiled eggs

Mix chicken, celery and eggs. Soften gelatin in cold water, add to broth and let come to a boil. Season with salt and pepper. Mix all together, add mayonnaise. Pour in one large mold or individual molds.

—Lynne Salmon

## CHICKEN-CRANBERRY LAYER

### Layer 1

Soften 1 envelope unflavored gelatin in ¼ cup cold water. Dissolve over hot water. Add 2 cups whole cranberry sauce and 1 cup crushed pineapple (drained). Pour into 10x16x1½ in. baking dish. Chill until firm.

### Layer 2

Soften 1 envelope unflavored gelatin in ¼ cup cold water. Dissolve over hot water. Blend in 1 cup mayonnaise, ½ cup water, 1 tbsp. lemon juice, and ¾ tsp. salt. Add 2 cups diced, cooked chicken, and ½ cup diced celery. Pour over first layer. Chill until firm. Cut in squares; invert on lettuce. 8 to 10 servings.

—Mrs. Kenneth D. Coates

## TURKEY SOUFFLE

4 tbs. butter 4 tbs. flour 1 c. homogenized milk 3 eggs separated ½ tsp. salt ¼ tsp. pepper 1 c. ground, leftover turkey

Melt butter, add flour, blend, add milk and cook over boiling water till mixture thickens. Add turkey and beaten egg yolks. Cool slightly, fold in beaten egg whites and seasoning. Put in buttered ring mold. Set in pan of hot water. Bake at 350 degrees for 30 minutes or till firm. Unmold, and fill center with cooked peas. Serves 6-8.

—Ruth C. Smithyman

## Seafood

## SEACOAST SALAD

1-7¼ oz. macaroni & cheese dinner 1-8½ oz. can peas drained 1-6½ oz. tuna, drained and flaked 1 c. mayonnaise 1 c. chopped celery ¼ c. pickle relish 2 tbs. chopped onion salt

Cook macaroni dinner as directed; add remaining ingredients. Mix. Chill. Add liquid when served if too set. Good on lettuce leaf with hot roll and soup. Economical!

—Dot Green

## TUNA—CASHEW CASSEROLE

1 3-oz. jar chow-mein noodles 1 can condensed cream of mushroom soup 1 can chunk-style tuna (7oz.) dash of pepper ¼ c. water ¼ lb. cashew nuts ¼ c. minced onion 1 c. finely diced celery salt to taste if nuts are unsalted

Reserve ½ cup noodles. In 1½ qt. casserole combine remainder of noodles with next 7 ingredients. Taste, add salt if needed. Sprinkle ½ cup noodles over top. Bake at 325 degrees for 30 to 40 minutes. Serves 5.

—Edna Parker

## BLUE FISH—ROCCO'S

1. Clean and rub off scales of blue fish fillets. 2. Rub fillets with olive oil. 3. Rub fillets with crushed garlic (not too much). 4. Put into baking dish and add white wine and parsley. 5. Cover and marinate in refrigerator a couple of hours. 6. Bake at 350 degrees 15-25 minutes or until fish flakes.

—Susan Hank



## SHRIMP MOLD

Combine 1 can tomato soup and 3 3oz. pkgs. of cream cheese. Heat over low heat until smooth. Dissolve 3 tbs. Knox gelatin in  $\frac{1}{2}$  cup water. Add to soup and chill until slightly thickened.

Add  $\frac{3}{4}$  cup chopped celery,  $\frac{1}{2}$  cup chopped onion, 1 cup mayonnaise, 1 tbs. Worcestershire sauce, 2 cans ( $4\frac{1}{2}$  oz.) of small shrimp, drained. Pour into several small greased molds or 1 large mold and chill several hours. Remove from mold and serve with Townhouse crackers. Perfect for a drop-in or an appetizer.

—Sally Barrett

## SHRIMP MOLD

1 envelope gelatin 1 can chicken broth 8 oz. cooked shrimp  $\frac{1}{2}$  c. mayonnaise  $\frac{1}{4}$  c. chili sauce 2 tbs. sliced ripe olives 2 tbs. chipped pimiento  $\frac{1}{4}$  tsp. garlic salt 2 hard cooked eggs

Sprinkle gelatin over broth. Beat and stir until dissolved. Chill till thick. Combine with rest of ingredients. Turn into 3 cup mold. Chill until set. Definitely a dish for guests or special occasion! Serves 4-5.

—Dot Green

# Cheese and Egg Dishes

## CHEESE BALL

2 8 oz. packages cream cheese  
1 package "Good Seasons" Italian dressing mix

Mix well and roll in paprika and chili powder.

—Ann Griffin

## PESTO

6 large cloves garlic, finely minced 20 fresh basil leaves, chopped (or the equivalent in the dried spice)  $1\frac{1}{4}$  c. freshly grated Parmesan cheese  $\frac{2}{3}$  c. pignoli (pine nuts), finely chopped (I use walnuts) 1 c. olive oil

Mash together the garlic and basil to make a paste. Beat in the cheese and pignoli. Gradually beat in the oil. The resulting sauce should be smooth. Serve with noodles or other pasta or on vegetables, fish, etc. Makes about  $1\frac{1}{2}$  cups.

Can be done in the blender by adding garlic, basil, nuts and oil. Then add the cheese or add it when you are ready to serve. Done either way this can be refrigerated or frozen. If freezing, do so without the cheese and add that when you use it. Take advantage of the season for fresh basil. It makes quite a difference.

—Susan Hank

## PARMESAN SAUCE FOR BAKED POTATO

1 c. melted butter (cool) 2 c. mayonnaise 1 c. Parmesan cheese, grated 8 tbs. chopped onion 1 tsp. Worcestershire sauce

Mix ingredients. Makes enough sauce to serve 8.

—Sara Jean Sasser



## CHEESE SAVARIN

*(From an elegant Minneapolis hostess)*

6 slices day-old bread 3 tsp. prepared mustard (yellow) 3 eggs 2 cups milk 1 tablespoon grated onion  $\frac{1}{4}$  tsp. salt 2 cups grated cheese (about  $\frac{1}{2}$  lb.) (Longhorn is good.) paprika & red pepper

Spread bread with mustard and lay slices as flat as possible in greased shallow casserole. Cover bread with grated cheese. Beat eggs. Add milk, salt, and onion. Sprinkle paprika and red pepper over bread and pour liquid mixture over. Let stand 1 hour (or longer). Bake in moderate (350-375) oven until puffed and brown. Serve *at once* with chopped bacon, chutney, and green salad. (Enough for 3)

—Ginny Miller

## CHEESE SOUFFLE

8 slices bread  $2\frac{1}{2}$  cups shredded sharp cheese  $2\frac{1}{2}$  cups milk 4 eggs  $\frac{1}{8}$  tsp. dry mustard dash cayenne pepper

Butter bread and cube. Layer bread and cheese—ending with bread. Beat eggs well, add milk, dry mustard and cayenne pepper. Pour over bread and cheese mixture. Let stand 6 hours or overnight. Bake at 350 degrees for 45 minutes. Serves 6.

—Ginny Miller

## OVIEDO CHEESE BAKE

10 slices thick loaf bread, trimmed & quartered  $\frac{1}{3}$  to  $\frac{1}{2}$  c. soft margarine 3 c. sharp cheese, shredded 4 eggs 3 c. milk pinch of salt, red pepper & dry mustard

Spread margarine on bread before trimming. Layer a 12" square Corning pan with bread. Then add a layer of cheese. Do this twice. Pour the mixture made of eggs, milk, salt, pepper & mustard over the bread and cheese. Refrigerate overnight (or at least a few hours.) Bake at 350 degrees for about 50 minutes (or 425 degrees for about 30 minutes if you're in a hurry.)

—Bertice Robinson

## QUICHE

2 pie shells, uncooked 1 pint of half and half 2 cups of grated Swiss cheese 3 eggs  $\frac{1}{2}$  cup of milk salt and pepper to taste

Combine eggs and liquid. Put cheese into pie shells. Pour liquid on top and smooth out cheese. Bake at 325 degrees for 45 minutes.

—Sandra Stephens

## QUICHE LORRAINE

$1\frac{1}{2}$  cups grated Swiss cheese 9 slices of crisp bacon, crumbled 3 eggs 1 cup heavy cream  $\frac{1}{3}$  cup milk  $\frac{1}{2}$  tsp. salt  $\frac{1}{4}$  tsp. pepper  $\frac{1}{2}$  tsp. powdered mustard one 9 in. pie pastry

Sprinkle cheese and bacon into pastry-lined pan. Beat remaining ingredients together and pour over cheese and bacon. Bake about 45 minutes or until firm.

—Nancy Welch

## QUICHE LORRAINE

Pastry for a 9" pie shell 6 or 7 slices of bacon 12 thin slices of Swiss cheese, about size of bacon slices 4-5 eggs 2 cups light cream or part evaporated and part homogenized milk 2 tbsp. butter (optional) pinch salt pinch nutmeg

Line a 9 inch pie plate with rich pastry. Saute bacon until lightly brown, drain on absorbent paper. Cut cheese slices same size as bacon slices. Crumble bacon in the lined pan and cover with cheese. Beat eggs with light cream and salt and nutmeg; pour over bacon and cheese. Sprinkle butter on top. Bake in oven 375 degrees for 40 minutes until custard is set and top is brown. Serves 4-6.

—Ruth Lesesne



# Vegetable Casseroles

## ASPARAGUS CASSEROLE

1 can asparagus (spears or cuts), drained 1 cup grated sharp cheese  
1 can mushroom soup *or* asparagus soup 1 small jar pimientos buttered cracker crumbs

Arrange asparagus, cheese, and pimiento in layers in casserole. Spread soup evenly over this and top with crumbs. Bake at 350 degrees 15-20 minutes or until bubbly.

—Jean Sydnor

## BROCCOLI CASSEROLE

¼ c. of onions ¼ c. of celery (saute both of these in butter) 1 can mushroom soup 1 small Cheese Whiz 1½ c. minute rice

Cook rice and broccoli separate. Stir all ingredients together. Bake in casserole for around 20 minutes in a 350 degree oven.

—Hazel Littlejohn

## BROCCOLI CASSEROLE

2 pkgs. chopped frozen broccoli 2 eggs 1 c. mayonnaise 1 c. grated cheese 1 can mushroom soup

Cook broccoli in salted water. Drain. Mix in pot: broccoli, mayonnaise, soup, cheese, 2 beaten eggs. Butter a casserole dish. Pour mixture in dish. Crumble Ritz crackers on top. Bake for 30-40 minutes at 350 degrees. Serves 8-10.

—Ann Leonard

## BROCCOLI CASSEROLE

2 pkgs. frozen chopped broccoli 2 eggs beaten 1 c. grated sharp cheese 1 can mushroom soup 1 c. mayonnaise medium onion chopped 1 stick butter Pepperidge Farm herb stuffing

Cook broccoli according to directions. Drain. Mix with all other ingredients. Pour into greased casserole dish. Bake at 350 degrees for 1 hour. Cover top with buttered herb dressing about 20 minutes before removing from oven.

—Jean Sydnor

## BROCCOLI CASSEROLE

3 pkgs. broccoli chopped fine 1½ med. onion chopped fine 3 pieces celery chopped fine ¼ stick butter.

Melt butter & saute celery & onion. Add 1 can mushroom soup, 1 can of mushrooms, 1 small roll of garlic cheese. Add all together. Top with bread crumbs. Bake for one hour at 375 degrees.

—Kathy Lamb

## STIR-FRIED CABBAGE

About 5 cups shredded cabbage 1 small onion, sliced thin 3 tbs. vegetable oil salt pepper few dashes soy sauce

Shred cabbage, slice onion. Heat skillet for a few minutes, add oil. Turn heat to moderate. Stir-fry cabbage and onion, stirring constantly until cabbage is tender. Add salt, pepper, soy sauce.

—Ann Griffin

## CARROT CASSEROLE

1 lb. carrots (peel, cut and boiled) ½ c. onions sauteed in butter 1 c. grated cheese ⅔ c. mayonnaise 1 tsp. sugar

Mix together. Sprinkle bread crumbs on top. Bake at 350 degrees for 45 minutes.

—Margaret H. Curry



## CREAM CORN

1 large package frozen whole kernel corn 1 carton half and half  $\frac{1}{2}$  stick butter.

Combine above. Simmer in saucepan for ten minutes. Thicken with corn starch to desired thickness.

—Sally Hubbard

## ARAB EGGPLANT

Cook 1 cup raw rice in chicken broth. Brown 1 lb. hamburger. Slice 1 medium eggplant. Salt and press bitter juices out. (Layer on flat surface, cover with cutting board to press it out.) Brown in oil. Drain, pat dry on paper towel. Place in casserole, sprinkle with garlic salt. Layer rice and meat and eggplant. Bake at 350 degrees for 30 minutes.

—Sue Mount

## EGGPLANT CASSEROLE

1 med. eggplant 1 qt. water 1 tbl. salt 1 egg 1 c. milk  $1\frac{1}{2}$  c. sharp cheese grated 1 c. salty cracker crumbs

Peel eggplant; slice and boil in water with salt. Drain. Stir egg into milk; add cheese. Add egg mixture to mashed eggplant; add cracker crumbs and stir well. Pour into greased baking dish. Bake covered for 1 hour at 300 degrees. Yield: 8 servings.

—Mildred Scheerer

## FRIED RICE

4 slices bacon 1 med. onion 1 tsp. (or more) soy sauce 2 c. cooked rice

Fry bacon until crisp in heavy skillet. Remove bacon; fry chopped onion until brown. Add rice stirring constantly until browned; add crumbled bacon and season with 1 teaspoon of soy sauce. Green peppers, celery, pimiento or chopped mushrooms may be added if desired. Serves 4.

—Ruth Lesesne

## GREEN RICE

1 c. chopped onion 1 c. chopped celery 6 tbs. melted oleo 1 10 oz. frozen chopped broccoli (thawed) 1 8 oz. cheese cubed 1 10 $\frac{3}{4}$  oz. cream of mushroom soup  $\frac{3}{4}$  c. uncooked regular rice garlic powder parsley flakes salt pepper

Saute onion and celery in oleo. Add broccoli and cheese. Add rest of ingredients and blend. Spoon into 2 qt. casserole, cover, bake at 350 degrees for 45 minutes. Uncover and reduce heat to 300 degrees. Bake 10 more minutes. 8-10 servings. Good with chicken.

—Dot Green

## BROWN RICE

1 can beef broth 1 can consomme 1 cup raw rice  $\frac{1}{2}$  stick margarine chopped onion (to taste)

Mix ingredients in a casserole dish. Bake in oven for 1 hour at 325 degrees covered. This will serve 10 and is delicious with pork chops, chicken, ham or roast beef.

—Martha Cavin

## OVEN RICE

1 stick butter or margarine 2 stalks celery 1 large onion 2 cans button mushrooms 1 pkg. slivered almonds

Saute about 3 minutes. Add  $1\frac{1}{2}$  cup rice, saute one minute more. Add 2 cans beef bouillon soup. Cook 1 hour covered at 350 degrees.

—Hazel Littlejohn

## SPINACH CASSEROLE

2 pkgs. frozen spinach (chopped) 1 8 oz. pkg. cream cheese salt pepper 1 stick butter (divide in half) 1 cup Pepperidge Herb dressing crumbs

Cook spinach according to directions on package. Drain well, and while still hot add cream cheese broken into pieces and  $\frac{1}{2}$  stick butter. Mix well and season with salt and pepper. Put in casserole and cover with herb dressing to form a top crust. Pour over crumbs the other  $\frac{1}{2}$  stick butter, melted. Bake in moderate oven 20-30 minutes until thoroughly hot. Serves 6-8.

—Anne Greene



## ZUCCHINI SQUASH CASSEROLE

2 c. cooked zucchini squash 2 slightly beaten eggs 1 c. salad dressing or mayonnaise 1 c. grated parmesan cheese 1 chopped green pepper 1 chopped onion salt & pepper to taste

Put in buttered casserole and sprinkle with Pepperidge Farm Herb season stuffing. Put pats of butter over top of casserole. Bake at 325 degrees for about 30 minutes.

*-Harriette Alexander*

## SQUASH SUPREME

2-3 lb. yellow squash 1 med. onion chopped 4-5 slices bacon fried crisp and crumbled 2 eggs beaten  $\frac{3}{4}$  box Waverly Wafers or Ritz 1 tsp. butter  $\frac{3}{4}$  tsp. bacon drippings

Parboil squash and onion in salted water until squash is fork tender. Drain and mash. Add beaten eggs, butter, crumbled bacon and drippings. Salt and pepper to taste. Put in greased casserole. Top with crushed crackers that have been tossed in melted butter. Place in 375 degree oven for 20 minutes. Serves 6.

*-Ruth Lesesne*

## SQUASH CASSEROLE

2 lbs. yellow squash, washed and cut  $\frac{1}{2}$  lb. sharp cheese, grated 1 small onion, chopped and grated 1 tsp. pepper 1 tsp. salt 1 cup bread crumbs  $\frac{1}{2}$  c. soybeans, toasted oleo and thick white sauce

Prepare thick white sauce, add cheese and stir until melted. Mix squash, onions, salt, pepper, and white sauce. Pour into casserole. Place crumbs and soybeans on top and dot with oleo. Bake at 350 degrees for 25-30 minutes.

*-Nancy Welch*

## BUTTERNUT SQUASH PUDDING

1 medium butternut or acorn squash (peel and slice. Steam, drain and mash until no lumps)  $\frac{1}{2}$  c. margarine 1 c. dark brown sugar  $1\frac{1}{2}$  c. squash 2 eggs, beaten  $\frac{1}{2}$  c. milk  $\frac{1}{4}$  tsp. salt  $\frac{1}{8}$  tsp. maple flavoring

While squash is hot, add butter and let melt. Add other ingredients and mix well. Pour into greased casserole. Bake for 30 minutes at 350 degrees or until pudding is set. Serves 6.

*-Madeline Logan*

## FOUR SEASONS SQUASH CASSEROLE

2 lbs. squash 1 can cream of chicken soup (undiluted) 1 carton sour cream 1 onion, chopped finely 1 carrot, grated 1 pkg. herb stuffing mix

Preheat oven to 350 degrees. Cook squash, drain and mash lightly with fork. Add carrots, onion, soup, and sour cream. Mix well. Line bottom of casserole with  $\frac{1}{2}$  stuffing mix. Dot with butter. Spread squash mixture on top of this and finish with top layer of stuffing. Bake at 350 degrees for 30-45 minutes.

*-Hazel Littlejohn*

## AUNT FANNY'S SQUASH

3 lbs. yellow summer squash  $\frac{1}{2}$  c. chopped onions  $\frac{1}{2}$  to 1 cup cracker meal 2 eggs 1 stick butter or margarine 1 tbl. sugar 1 tsp. salt  $\frac{1}{2}$  tbl. coarse black pepper

Wash and cut up squash, boil until tender, drain well and mash. Add all ingredients except  $\frac{1}{2}$  butter. Melt butter and pour on top of squash, top with cracker crumbs, bake at 375 degrees for about 1 hour.

*-Margaret P. Adams*



## SWEET POTATO BACON BOATS

6-8 medium sweet potatoes 1 c. (4 oz.) shredded cheddar cheese 4 tbs. margarine softened 1 tsp. salt 6 slices bacon, crisp cooked, drained and crumbled

Scrub potatoes. Bake at 350 degrees for 1 hour or until done. Cut slice from top of each potato. Scoop out inside being careful not to break the shell. In mixing bowl beat together potatoes, cheese, margarine, salt and a dash of pepper until fluffy. Fold in crumbled bacon. Put mixture into potato shells. Bake at 350 degrees for 25-30 minutes. Top with additional cheese and bacon if desired.

-Harriette Alexander

## SWEET POTATO CASSEROLE

3 cups cooked and mashed potatoes 1 c. sugar 2 eggs, beaten 1 stick margarine 1 tsp. vanilla

Mix together and put into buttered casserole. Cover with:

1 cup light brown sugar  $\frac{1}{3}$  cup flour  $\frac{1}{3}$  cup margarine (not melted)  
Mix together and add  $\frac{1}{2}$  to  $\frac{3}{4}$  cup pecans

Bake at 350 degrees for 40 minutes. Serves 6.

-Beverley Stephenson

## GRATED SWEET POTATO PUDDING

$\frac{1}{2}$  tsp. ground cloves  $\frac{1}{2}$  c. sugar 1 c. cane syrup  $\frac{1}{4}$  tsp. salt 4 c. grated raw sweet potatoes  $\frac{1}{2}$  c. butter or margarine 1 c. milk 1 tsp. ground cinnamon 1 tsp. ground allspice 3 eggs, well beaten

In heavy metal skillet, melt butter or margarine. Mix remaining ingredients together, adding beaten eggs last. Pour mixture into the hot pan of butter and stir until heated. Place skillet in a 350 degree oven. When crusted around top and edge, turn under and let crust form again. Do this twice. (This takes about 40 minutes.) Makes about 8 servings.

-Margaret H. Curry

## SWEET POTATO CASSEROLE

3 c. sweet potatoes (mashed) 1 c. sugar  $\frac{1}{2}$  tsp. salt 2 eggs (beaten)  $\frac{1}{8}$  stick melted butter  $1\frac{1}{2}$  c. milk 1 tsp. vanilla

Mix all ingredients, pour into baking dish.

Topping:

1 c. brown sugar 1 c. nuts  $\frac{1}{8}$  stick melted butter  $\frac{1}{3}$  c. plain flour

Stir together and bake on top of potatoes for 30-35 minutes at 350 degrees. Serves about 8-10. This won the state potato contest about 3 years ago. It's from my mother's cook.

-Sara Jean Sasser

## VEGETABLE CASSEROLE

1 No. 2 can French style green beans 1 pkg. frozen Fordhook lima beans 1 pkg. frozen tiny green peas

Cook separately and season for serving. Drain very dry. Layer in large casserole: string beans, limas, 1 can water chestnuts, sliced and peas on top. Pour this sauce over top.

1 c. mayonnaise  $\frac{1}{4}$  tsp. tabasco 2 hard cooked eggs 1 finely chopped medium onion 1 tsp. prepared mustard 1 tsp. Worcestershire sauce pinch of salt

If served warm, heat oven to 300 degrees and put crushed potato chips on top. Good served at room temperature also.

-Sarah Hucks

## VEGETABLE CASSEROLE

1 can French green beans 1 can shoe peg corn  $\frac{1}{2}$  c. onion  $\frac{1}{2}$  c. green pepper  $\frac{1}{2}$  c. celery  $\frac{1}{2}$  c. grated cheese 1 can cream of mushroom soup 1 carton sour cream

Drain canned vegetables. Combine other vegetables, cheese, soup, and sour cream. Top with Ritz crackers. Bake uncovered for 45 minutes at 350 degrees.

-Sally Hubbard



## Cakes

### BLACK FOREST CAKE

1 German Chocolate Cake (2 round layers)

Bake as directed. Cool completely.

#### Cooked Butter Cream

$\frac{3}{4}$  c. milk 3 tbs. flour  $\frac{2}{3}$  c. butter or margarine, softened 1 tsp. vanilla  $\frac{1}{2}$  c. sugar

Cook milk and flour over medium heat until it thickens. Will be bubbly. Cool completely. Cream butter and vanilla. Gradually add in sugar. Add in milk mixture by spoonful. Beat until smooth and creamy.

#### Cherry Filling

1 can cherry pie filling  $\frac{1}{2}$  tbs. cinnamon

Put butter cream around bottom layer with decorative tube. Add half cherry filling in center. Add other layer. Put butter cream around top edge with decorative tube. Fill center of top layer with remaining cherry filling.

—Linda Mazza

### BROWNIE CHEESECAKE

1 pkg. Betty Crocker German Chocolate Cake Mix  $\frac{1}{2}$  c. shredded coconut  $\frac{1}{3}$  c. butter or margarine (softened) 2 eggs  $\frac{3}{4}$  c. sugar 2 tsp. vanilla 2 c. sour cream 1 tbs. vanilla

**Bottom Layer:** In large mixing bowl, blend cake mix, coconut, butter and 1 egg on low speed until mixture is crumbly. Press very lightly into ungreased pan (13x8x2).

**Middle Layer:** Beat cream cheese, 2 eggs,  $\frac{3}{4}$  c. sugar and tsp. vanilla until smooth & fluffy. Spread over cake mixture. Bake 20-25 minutes at 350 degrees (until it loses its shine & stickiness when touched.)

**Top Layer:** Mix sour cream,  $\frac{1}{4}$  cup sugar and 1 tablespoon vanilla until smooth. Spread over cool cheesecake. Refrigerate at least 8 hours. Serves 10-12.

—Debby Sparger

### BUTTERMILK POUNDCAKE (large cake)

1 cup Crisco 6 eggs 3 cups all-purpose flour  $\frac{1}{2}$  tsp. salt 3 cups sugar  
1 cup buttermilk  $\frac{1}{4}$  tsp. soda 2 tsp. vanilla

Beat Crisco and sugar, add eggs, vanilla. Add dry ingredients alternately with buttermilk. Bake one hour at 325 degrees in a tube pan.

—Beverley Stephenson

### CHEESE CAKE

Make graham cracker crust and put into greased 9x13 pan.

Chill 1 cup evaporated milk 15-20 minutes in freezer. Add 1 cup boiling water to one 3 oz. pkg. lemon jello. Cool in refrigerator but not set. (Should begin to stick to side of dish)

Mix one 8 oz. & 3 oz. cream cheese with 1 cup sugar and one tsp. vanilla until well blended.

Blend in cheese mixture. Pour into graham cracker crust and chill overnight. Light dessert.

—Beverley Stephenson

### CHOCOLATE CHIP CAKE

1 pkg. Duncan Hines Yellow Cake Mix 1 pkg. instant dark & sweet chocolate pie pudding 4 eggs  $\frac{1}{2}$  pt. sour cream  $\frac{1}{2}$  cup oil 1 small pkg. semi-sweet Nestle's Chips

Beat oil, eggs, then add sour cream. Add sifted cake mix and instant pudding. Grease tube pan. Pour half of batter in pan. Sprinkle half of chocolate chips on this. Pour remaining batter. Top with remaining chips. Bake in preheated oven (300 degrees) for 55 minutes to one hour. NO more than that. Let stand in pan at least  $\frac{1}{2}$  hour before removing. Cool. Freeze if you like.

—Helene Secondi



## CHOCOLATE SHEET CAKE WITH ICING

2 c. flour 2 c. sugar

Sift together.

1 stick margarine 1 c. Crisco 1 c. water 4 tbs. cocoa

Put in saucepan & bring to boil. Remove from heat and stir in sugar & flour mixture. Mix well.

Add:

$\frac{1}{2}$  c. buttermilk 2 eggs, slightly beaten dash of salt 1 tsp. baking soda 1 tsp. vanilla

Bake at 350 degrees for approximately 30 minutes. Don't get too dry.

Icing

1 stick margarine 4 tbs. cocoa 6 tbs. canned milk (more or less)

Bring to a boil and add powdered sugar until of good consistency. May add nuts or coconut.

*-Bonnie Hill*

## FUDGE CAKE

1 stick butter 1 c. sugar

Beat well.

Add:

4 eggs

Beat after each.

Sift 1 c. flour, 1 tsp. baking powder. Add to creamed mixture. Add 1 can Hershey syrup (16 oz.) and 1 tsp. vanilla. Bake in 9x13 pan at 350 degrees for 30-35 minutes. When about done, have icing ready to pour on cake.

Icing

1 stick butter  $\frac{1}{3}$  c. evaporated milk 1 c. sugar

Bring to a boil and cook  $1\frac{1}{2}$  minutes. Stir all the time. Add  $\frac{1}{2}$  c. chocolate chips. Pour over cake while warm.

*-Vi Arthur*

## JAM CAKE

$\frac{1}{4}$  lb. oleo 1 c. sugar 2 c. sifted flour yolk of 3 eggs, white of 1 egg 1 tsp. cloves 1 tsp. cinnamon  $\frac{1}{2}$  tsp. soda 3 med. heaping tsp. cocoa 1 c. buttermilk 1 c. jam (strawberry) 1 c. black walnuts

Cream oleo, sugar and eggs. Sift dry ingredients together 3 times. Add to egg mixture alternately with buttermilk. Add jam and walnuts. Bake at 350 degrees 25 to 35 minutes in two 9 inch layer pans.

*-Nancy Welch*

## LUAU CAKE

1 box butter cake mix 4 eggs 1 cup oil

Blend ingredients together.

Add:

1 can mandarin oranges, with juice 1 cup nuts

Bake in 2 layers at 350 degrees according to box or until done.

Icing

1 box vanilla instant pudding mix 20 oz. can crushed pineapple (drained) 9 oz. Cool Whip

*-Jean Sydnor*

## PIPPIN POUND CAKE

5 eggs 2 c. plain flour  $1\frac{2}{3}$  c. sugar  $\frac{1}{2}$  lb. whipped butter (do not use marg.) no flavoring

Cream sugar, butter, add eggs one at a time and beat well after each. Gradually add flour. You can't overbeat. When beaten enough texture will look like whipped cream. Place into oiled bundt or tube pan. Place in oven and set oven at 300 degrees. Cook for 15 minutes and reset oven to 250 degrees and bake for 1 hour and 10 minutes. Cool in pan.

*-Margaret Pippin Adams*



## WHITE CHOCOLATE CAKE

1 c. butter or margarine 2 c. sugar 4 eggs 1 tsp. vanilla 1 c. buttermilk  $\frac{1}{2}$  or  $\frac{1}{4}$  lb. white chocolate  $2\frac{1}{2}$  c. plain flour sifted with 1 tsp. soda 1 c. pecans 1 c. coconut

Let shortening soften at room temperature and mix shortening, sugar, and eggs. Melt chocolate in double boiler over boiling water. Mix this with shortening mixture. Add flour and buttermilk alternately. Add vanilla, pecans and coconut. Bake at 350 degrees for 30 minutes. (Makes 3 layers) If using tube pan bake for longer period of time.

### Icing

1 8 oz. pkg. cream cheese  $\frac{1}{4}$  c. butter 1 box confectioners sugar 1 tsp. vanilla

Combine, mixing well. (If using tube pan use smaller amount of icing.)

—Margaret H. Curry

## STRAWBERRY CAKE

1 pkg. Duncan Hines Butter Cake Mix 4 eggs  $\frac{1}{2}$  c. Wesson oil 10 oz. strawberries

Mix everything except strawberries. After mixing add strawberries. (Strawberries better if put in blender for 4 or 5 seconds). Use 3 pans. Bake for 20-25 minutes at 325 degrees.

### Icing

1 small pkg. vanilla instant pudding med. container Cool Whip 10 oz. pkg. strawberries

Whip together. (Might try other fruit).

—Mildred Scheerer



## Pies and Desserts

### APPLE PUDDING

$\frac{1}{4}$  c. shortening 1 c. sugar 1 beaten egg 2 c. chopped apples  $\frac{1}{2}$  c. nuts 1 tsp. soda 1 c. flour  $\frac{1}{2}$  tsp. each cinnamon, nutmeg, allspice and salt 1 tsp. vanilla

Cream shortening and sugar; add egg, apples and nuts. Sift remaining dry ingredients together. Add with vanilla to apple mixture. Pour in 8-inch square pan. Bake at 350 degrees for about 35-45 minutes. Serves eight.

—Ruth C. Smithyman

### APPLE SQUARES

1 c. flour 1 tsp. baking powder  $\frac{1}{4}$  tsp. salt  $\frac{1}{4}$  tsp. cinnamon  $\frac{1}{2}$  stick oleo  $\frac{1}{2}$  c. brown sugar  $\frac{1}{2}$  c. granulated sugar 1 egg 1 tsp. vanilla 1 c. chopped apples  $\frac{1}{2}$  c. Grape-nuts  $\frac{1}{2}$  c. coconut  $\frac{1}{2}$  c. raisins

In saucepan melt  $\frac{1}{2}$  stick oleo, add  $\frac{1}{2}$  cup brown sugar and  $\frac{1}{2}$  cup granulated sugar. Stir with wooden spoon until sugar dissolves. Take off stove. Add dry mixture. Add 1 egg, 1 tsp. vanilla. Add 1 cup chopped apples,  $\frac{1}{4}$  cup Grape-nuts, half cup of coconut, half cup raisins. Bake in square pan lightly greased at 350 degrees about 30 minutes. Serves 6-8.

—Ruth C. Smithyman

### EASY APPLE PIE

2 c. grated apples (from side opposite Parmesan grater) 1 c. sugar 1 egg 1 tsp. cinnamon  $\frac{1}{4}$  tsp. allspice  $\frac{3}{4}$  stick melted butter or oleo

Mix all ingredients well. Add grated apples last. Mix well. Bake in Pet 9" pie shell for 45 minutes at 350 degrees. I always make 2 at a time (double recipe, of course). You can freeze both or one. Keeps well, freezes well. Top with ice cream for a super dessert. This is a one-crust, delicious pie. It almost *looks* like a pecan pie.

—Helene Secondi



## BUTTERMILK PIE

1½ stick margarine 2 c. sugar 4 eggs 4 tsp. flour 1 c. buttermilk 1 tsp. lemon extract

Cream butter and sugar. Add eggs and other ingredients. Pour into unbaked pie shell and bake in moderate oven (350 degrees) for 30-45 minutes.

—Sarah Hucks

## BUTTERMILK PIES (3)

2¾ c. sugar 5 tbl. self-rising flour 5 eggs 2 tbl. vanilla 2 tbl. lemon 2 c. buttermilk nutmeg

Bake in unbaked pie shells at 325 degrees for 35 minutes. Mix dry ingredients. Beat eggs, add buttermilk & flavor last. Good!

—Dot Green

## CHOCOLATE PIE

1 baked pie crust 1 regular carton Cool Whip 1 large 16 oz. Almond Hershey bar (melted & cooled slightly)

Combine with Cool Whip and put in crust. Chill.

—Sally Hubbard

## DOUBLE GOOD PIES

1 c. white Karo syrup 1 c. sugar 4 eggs 1 stick margarine, melted & cooled 1 c. nuts 1 pkg. (6 oz.) chocolate bits 1 tsp. vanilla

Mix first four ingredients together well. Add nuts, bits and vanilla. Pour into 2 pie shells and bake at 350 degrees for about 45 minutes.

—Bertice Robinson

## QUICK COBBLER

½ c. sugar ½ c. milk ½ c. flour (self-rising) 3 tbl. margarine dash of cinnamon

Melt margarine in dish. Mix other ingredients and pour on top of margarine. Add fruit (any kind) on top. Bake at 350 degrees for 20-30 minutes. Serve warm.

—Linda Mazza

## COCONUT PIE

2 c. sugar 5 eggs 1 stick margarine (melted) 3 c. buttermilk 1 tsp. vanilla 1 c. coconut pinch of salt

Put into uncooked pie shells. Bake at 350 degrees for 40 minutes, or less. Makes 2 pies.

—Mrs. Kenneth D. Coates

## EASY, "OUT-OF-THE WORLD" PIE

1 c. sugar-white, granulated ¾ c. dates—cut into small pieces ¾ c. pecans—broken up into "bites" ¾ c. soda crackers—crumbled saltines 1 tsp. baking powder 3 egg whites

Mix all ingredients into well-beaten egg whites. Put in buttered pie plate. Cook at 350 degrees for 35 to 45 minutes. Top with whipped cream. Double the recipe for two pies (about 10 servings). Make a day ahead. Whip cream at time of serving. Easy, crunchy, delicious! (I duplicated this years ago before the cut-up, sugared dates were sold. I'd use the plain dates as I believe the new powdered ones might make it to sweet. Experiment with them if you like.)

—Helene Secondi



## FRUIT PIZZA

Slice 1 roll of chilled Pillsbury slice and bake sugar cookies 1/8" thick and slightly overlap on greased pizza pan. (Work from outside to middle). Bake at 350 degrees for 13-15 minutes until brown and crunchy.

Cream:

1 8 oz. cream cheese 1/8 tsp. vanilla enough milk to make mixture spreadable

Spread on cooled crust. Space fruit next working from middle to outside. *Drain fruit first.*

Mix:

1/2 c. orange marmalade 1 tbsp. water

Brush over fruit.

Fruit to use: any fresh or canned or frozen blueberries or blackberries, pineapple tidbits, white grapes, mandarin oranges, maraschino cherries or canned peaches.

*-Bonnie H. Hill*

## ICE CREAM PIE

Line pie pan with vanilla wafers. Add softened ice cream and freeze. Peppermint or coffee is especially good.

Sauce:

1 large can milk 1 6 oz. pkg. chocolate chips 1 c. small marshmallows  
1/2 tsp. salt

Melt until thickened (4-5 min.) Cool and pour over ice cream and freeze.

*-Betty Olds*

## LEMON LUSH

Step I:

1 c. flour 3/4 c. nuts 1 tbs. sugar 1 stick margarine dash salt

Blend all ingredients together. Press in baking dish with hands. Bake at 350 degrees until golden brown.

Step II:

1 c. powdered sugar 1 8 oz. cream cheese 1 c. Cool Whip

Mix together. Spread over Step I.

Step III:

2 pkgs. instant lemon pudding mix 2 3/4 cup cold milk

Mix together. Spread over Step II. Top with Cool Whip and nuts. Refrigerate. (19 oz. Cool Whip enough for filling and topping.)

*-Anne Greene*

## LIME BISQUE

1 large can evaporated milk 3/4 c. sugar 1 pkg. lime jello juice of 2 lemons and rind of one 1 3/4 c. boiling water

Pour water over jello, sugar, lemon juice and rind. Stir till dissolved. Let set until it begins to jell. Then add the milk which has been whipped stiff. Pour into pastry shell of graham crackers or use in sherbet glasses with whipped cream and cherry.

*-Lynne Salmon*

## PEACH ICE CREAM (Low-fat)

7 c. milk 1 c. sugar 3/4 c. corn syrup 1 1/2 c. dry milk solids 1 pkg. instant vanilla pudding 1 qt. thin sliced peaches mixed with sugar (maybe put into blender)

Other fruits may be used. Condensed skim milk may be used. This tastes rich & you'd never know it is low fat! Freeze according to freezer directions. Add vanilla if desired.

*-Dot Green*



### PECAN PIE

3 whole eggs  $\frac{1}{2}$  c. dark brown sugar 1 c. white Karo syrup 1 c. nuts  
 $\frac{1}{4}$  c. butter  $\frac{1}{8}$  tsp. salt 1 tsp. vanilla

Beat eggs slightly, add all other ingredients. Bake at 350 degrees for 50 minutes.

—*Kit Maulsby*

### PECAN PIE

Mix:

3 eggs slightly beaten 1 cup sugar  $\frac{3}{4}$  cup white Karo syrup  $\frac{1}{2}$  stick  
margarine 1 cup chopped pecans

Pour in 9" pie shell. Bake at 325 degrees for 45 minutes and take out.

—*Margaret H. Curry*

### PINEAPPLE PIE

1 large can crushed pineapple 1 carton of Cool Whip  $\frac{1}{3}$  c. lemon juice  
1 c. pecan chips 1 c. Eagle Brand milk

Mix and pour into graham cracker crust. Let set in refrigerator.

—*Teresa Welch*

### STRAWBERRY PIE

1 7 oz. 7-Up 1 c. of sugar 3 tbs. of cornstarch 1 pt. of strawberries  
3 tsp. red food coloring

Cook the first three ingredients until thick. Cool for 1 minute. Add coloring and strawberries and pour into pie shell that has been baked. Cover with whipped cream. Chill thoroughly. As individual servings pour into dessert cups and garnish with whipped cream and top with a strawberry.

—*Kaye Castillo*

### STRAWBERRY DELIGHT

1 c. all-purpose flour  $\frac{1}{4}$  c. firmly packed brown sugar  $\frac{1}{2}$  c. chopped  
pecans  $\frac{1}{2}$  c. melted margarine

Combine above ingredients & bake in a 2 qt. glass dish at 350 degrees for 20 minutes, stirring often. Let cool.

1 (10 oz.) pkg. frozen strawberries, thawed 1 c. sugar 2 tsp. freshly  
squeezed lemon juice 2 egg whites  $\frac{1}{2}$  pint whipping cream, whipped  
or 1 small carton of Cool Whip

Combine strawberries, sugar, lemon juice & egg whites; beat at high speed of electric mixer about 20 minutes (mixture will double in size). Fold whipped cream into strawberry mixture. Use  $\frac{2}{3}$  of crumb mixture for bottom crust. Pour strawberry mixture over crumbs & sprinkle remaining crumbs over top. Freeze. Does not get hard. Serve frozen. Serves 12.

—*Cornelia Bell*



## Cookies and Candy

### CHEWY OATMEAL FRUIT COOKIES

Cream together:

1 c. brown sugar 1 c. white sugar 1 c. shortening

Add:

2 large eggs, beaten with tsp. vanilla

Sift together:

1 c. flour  $\frac{1}{2}$  tsp. salt 1 tsp. soda

Add to creamed mixture, blending well. Add 4 c. uncooked oatmeal, blend well. Grind 1 c. raisins and 1 c. dates and add along with 1 c. chopped pecans and 1 c. coconut. Drop by teaspoons onto greased cookie sheet. Bake 10 minutes at 350 degrees.

—Audrey Stober

### CHRISTMAS COOKIES

Sift together:

$2\frac{1}{2}$  c. sifted flour  $\frac{1}{2}$  tsp. salt  $\frac{1}{2}$  tsp. cream of tartar 2 c. brown sugar  
 $\frac{1}{2}$  tsp. soda 1 tsp. cinnamon

Combine:

1 c. shortening and 2 eggs

Add:

sifted dry ingredients 1 c. raisins 1 c. nuts

Bake 8 to 10 minutes at 375 degrees. Roll in powdered sugar when cool. Keep in cool place.

—Audrey Stober

### CHRISTMAS THINS

1 c. softened margarine 1 c. sugar 2 eggs, well-beaten  $1\frac{1}{2}$  c. all-purpose flour  $\frac{1}{2}$  tsp. salt 1 c. chopped pecans 1 tsp. vanilla extract  
pecan halves

Combine butter and sugar; cream until light and fluffy. Add eggs, beating well. Add flour, salt; mix smooth. Stir in chopped pecans, vanilla. Mix well. Drop dough by  $\frac{1}{2}$  tsp. about 2" apart on greased cookie sheet. Place pecan half on each. Bake at 375 degrees about 8 minutes or until brown. Makes 6 dozen.

—Edna Parker

### COCONUT COOKIES (WITHOUT COCONUT)

Cream together:

1 stick margarine 1 cup sugar 1 egg

Beat egg and add in:

1 small pkg. biscuit mix 1 small pkg. instant potatoes 1 tsp. coconut  
flavoring

Drop by teaspoon on cookie sheet. Bake at 350 degrees until slightly brown.

—Bonnie Hill

### EASY BROWNIES

1 can Eagle Brand milk  $1\frac{1}{2}$  c. graham cracker crumbs 1 6 oz. pkg.  
chocolate chips dash of salt nuts if desired

Mix all ingredients together. Pour into 8" square pan that has been greased & floured. Bake 30 minutes at 350 degrees. Cut in squares while still warm & remove from pan. 20-25 squares.

—Bertice Robinson



## SUGAR COOKIES

1 c. soft shortening 1½ c. sugar 3 eggs 3¾ c. sifted flour 1½ tsp. salt 1½ tsp. vanilla

Mix thoroughly shortening, sugar, eggs, flavoring. Sift together dry ingredients and stir in. Chill 1 hour. Heat oven to 400 degrees. Roll and cut into desired shapes. Place on ungreased baking sheet. Bake 6 to 8 minutes. Decorate with shiny glaze.

### Shiny Glaze

3 c. sifted confectioners sugar 4 tsp. light corn syrup ¼ c. hot water 1/8 tsp. salt ½ tsp. vanilla food coloring, if desired

Mix all ingredients until smooth and glossy. Cover. Frost and decorate cookies as desired.

—Audrey Stober

## SUGAR AND SPICE COOKIES

Mix thoroughly:

¾ c. soft shortening 1 egg 1 c. sugar

Sift together and stir in:

2 c. flour 2 tsp. baking soda ¾ tsp. salt ¾ tsp. cloves ½ c. or ¾ c. dates (cut up) ¼ c. molasses (light) ¾ tsp. ginger 1 tsp. cinnamon ½ c. nuts

Shape into balls. Roll in sugar. Place on baking sheet. Do NOT press. Bake 8 to 10 minutes at 375 degrees.

—Audrey Stober

## CANDIED GRAPEFRUIT RIND

Slice grapefruit into strips (length-wise). Cover with cold water, boil 10 minutes, drain; repeat; repeat. (Total of 30 minutes.) Cover one grapefruit with 1 cup sugar, cover pan and heat slowly about 30 minutes. Drain and roll in sugar.

—Aileene Nesbitt

## FUDGE

Boil to a soft ball:

4 c. sugar 1 can Carnation milk ½ c. butter

Add:

2 large plain Hershey bars 2 pkgs. chocolate chips 1 jar marshmallow creme 1 c. chopped nuts

Beat until thick, then spread into 9x12 pan.

—Audrey Stober

## PEANUT BUTTER CANDY

5 c. sugar 1 stick margarine 1 large can Pet milk

Put on stove and cook. After a few minutes remove. Add peanut butter to taste and 36 marshmallows. Pour into large buttered dish.

—Lynne Salmon

## STIR 'N' SPOON FUDGE DROPS

2 tablespoons butter or margarine ¾ c. sugar ¾ c. undiluted evaporated milk ½ tsp. salt 2 c. (4 oz.) miniature marshmallows 1½ c. (1½ 6 oz. pkgs.) semi-sweet chocolate pieces 1 tsp. vanilla ½ c. coarsely chopped walnuts ½ c. raisins ½ c. finely chopped candied pineapple or dried apricots

Combine butter, evaporated milk, sugar and salt in saucepan over medium heat. Bring to boil. Cook 4 or 5 minutes, stirring constantly. Start timing when mixture starts to bubble around edges of pan. Remove from heat. Add marshmallows, chocolate, vanilla, walnuts, raisins and candied pineapple. Stir vigorously 1 minute (until marshmallows melt and blend). Working quickly, drop by teaspoonsful onto waxed paper. Cool. Makes about 2 pounds.

—Anonymous



## Appetizers

### BEAN DIP

2 c. cooked pinto beans & liquid 1 c. grated cheddar cheese 2 tsp.  
minced onion garlic 1 jalapeno pepper, chopped 1 tsp. jalapeno juice

Combine beans & liquid to dripping consistency. Add remaining ingredients and cook until cheese melts. Serve hot with tortillas. Nice to fix in fondue pot.

—Linda Mazza

### CAPONATA—Cold Eggplant Appetizer

2 lbs. eggplant, peeled & cut in ½ in. cubes (about 8 cups) salt ½ c.  
olive oil 2 c. finely chopped celery ¾ c. finely chopped onions ⅓ c.  
wine vinegar mixed with 4 tsp. sugar 3 c. drained canned Italian  
plum or whole-pack tomatoes 2 tbs. tomato paste 6 large green  
olives, pitted slivered & well-rinsed 2 tbs. capers 4 flat anchovy  
fillets, well rinsed & pounded smooth with a mortar & pestle salt  
freshly ground black pepper 2 tbs. pine nuts

Sprinkle the cubes of eggplant generously with salt and set them in a colander or large sieve over paper towels to drain. After about 30 minutes, pat the cubes dry with fresh paper towels and set them aside.

In a heavy 12 to 14 inch skillet, heat ¼ cup of the olive oil. Add the celery and cook over moderate heat, stirring frequently, for 10 minutes. Then stir in the onions and cook for another 8 to 10 minutes, or until the celery and onions are soft and lightly colored. With a slotted spoon, transfer them to a bowl. Pour the remaining ¼ cup of olive oil into the skillet and over high heat saute the eggplant cubes in it, stirring and turning them constantly for about 8 minutes, or until they are lightly browned. Return the celery and onions to the skillet and stir in the vinegar and sugar, drained tomatoes, tomato paste, green olives, capers, anchovies, 2 teaspoons salt and a few grindings of pepper. Bring to a boil, reduce the heat, and simmer uncovered, stirring frequently, for about 15 minutes. Stir in the pine nuts. Now taste the mixture and season it with salt and pepper and a little extra vinegar if necessary. Transfer the caponata to a serving bowl and refrigerate until ready to serve. Makes 8 cups.

—Susan H. Hank

### CHEDDAR-BEER DIP

8 oz. cream cheese ½ c. beer

Blend 8 seconds in blender.

Add:

¼ c. beer 8 oz. cubed cheddar cheese garlic, onion salt

Blend 20 seconds. Optional—6 small pickles, poppyseeds. Blend 2 seconds. Delicious. You can experiment by adding 2 tbs. butter or Tabasco sauce or Worcestershire sauce or blue cheese. Keeps for weeks. Seal—chill—and serve with crackers and drinks!

—Dot Green

### CHILI-CHEESE PARTY SQUARES

10 eggs ½ c. flour 1 tsp. baking powder 1 tsp. salt ¼ lb. melted butter 2 c. diced chilies 1 pint cottage cheese 1 lb. grated jack cheese

Beat eggs slightly, add flour, baking powder, salt. Blend. Add butter, chilies, cottage cheese and jack cheese. Empty into 12x15 pan and bake at 400 degrees for 15 minutes, then 350 degrees for 35 minutes. Cut into bite size squares. Cool. Place on cookie sheet to freeze and then store in plastic bags. Heat in oven before serving.

—Harriette Alexander

### CURRY SAUCE FOR RAW VEGETABLES

½ c. mayonnaise 1 c. sour cream 2 tbs. lemon juice salt pepper 1 tsp. curry powder ½ tsp. paprika 2 tbs. parsley ½ tsp. dried tarragon 2 tbs. grated onion 2 tbs. mustard 1 tbs. chives 3 dashes Tabasco

Combine—blend—chill overnight. Serve with cauliflower, cucumbers, celery, carrots, radishes, etc. Healthful, good!

—Dot Green



## FRIENDSHIP CUP

1 can tomato soup 1 can beef broth 1 can water  $\frac{1}{4}$  tsp. marjoram  $\frac{1}{4}$  tsp. thyme

Simmer 2 minutes. Dot with butter and sprinkle with chopped parsley. Serves 4. This is delicious with ham biscuits!

—Sara Jean Sasser

## HAMBURGER TREATS

### Pastry

Combine  $\frac{1}{2}$  cup evaporated milk, 2 tsp. vinegar. Sift 2 cups flour, 1 tsp. salt, (optional 2 tsp. caraway seeds),  $\frac{1}{2}$  cup shredded cheddar cheese. Cut in  $\frac{2}{3}$  cups shortening. Add evaporated milk and vinegar quickly. Stir with a fork. Chill overnight. Roll pastry, cut in  $3\frac{1}{2}$  inch squares.

### Filling

Brown one lb. of lean hamburger (or sausage). Add 1 pkg. dry onion soup,  $\frac{1}{2}$  tsp. salt. Add  $\frac{1}{3}$  cup pickled relish, 4 tbs. chili sauce. Set aside and drain off fat.

Put tablespoon of filling in middle of pastry square and press corners together like a kerchief. Bake 425 degrees for 10 to 15 minutes, if unfrozen and 30 minutes if frozen. Double recipe for about 50 treats.

—Betty Olds

## HOT CHIPPED BEEF DIP

2 8 oz. pkgs. softened cream cheese 1 cup sour cream 2 tbs. milk 1 tbs. Worcestershire sauce  $\frac{1}{4}$  cup minced onion or  $\frac{3}{4}$  cup chopped onion  $\frac{1}{4}$  cup finely chopped green pepper 2 3 oz. pkgs. chipped dried beef, finely chopped

Combine cream cheese, sour cream, milk, and Worcestershire sauce. Beat until fluffy. Stir in onion, pepper, and beef. Bake at 350 degrees for 30 minutes. Serve hot in fondue pot or chafing dish. Serve with assorted crackers or chips. Makes 4 cups.

—Betty Olds

## LOW-CAL DIP

1 12 oz. creamed cottage cheese 1 tbs. mayonnaise 1 tsp. salad herbs or 2 tsp. onion mix

Blend till smooth. Chill.

—Dot Green

## PEANUT BUTTER STICKS

Trim medium slices of bread, cut into  $\frac{1}{4}$  inch sticks. (four to a slice of bread). Toast or dry out in slow oven until light brown. Toast trimmings of bread at the same time. Cool. Mix enough peanut butter and mayonnaise to make an icing. With a knife or fingers cover the sticks. Then roll them into the very finely crumbled trimmings. Be careful not to break the sticks.

—Aileene Nesbitt

## RAISIN SPREAD SANDWICH

1 cup sugar 1 cup mayonnaise 1 egg 1 cup raisins  $\frac{1}{2}$  cup concentrated lemon juice

Mix all ingredients together and cook over medium heat for about 8 minutes after it starts to boil. Refrigerate when cool. This will keep two to three weeks.

—Margaret H. Curry



## Beverages

### CALIFORNIA SHERRY SHRUB

1 can 6 oz. frozen lemonade concentrate 1 bottle (4/5 qt.) dry sherry  
maraschino cherries mint (optional)

Thaw lemondade and combine with sherry. Mix in blender. Cover and store in refrigerator for 3-4 days. Serve over ice in 6-8 oz. glass. Garnish with cherry or mint. Will keep several days in refrigerator. Serves 10-12.

—Dot Green

### COOL COFFEE EGGNOG

Great with warm muffins.

Stir 4 cups of milk into 2 beaten egg yolks. Add ¼ cup sugar, 2 tbs. instant coffee powder, 1 tsp. vanilla, and ¼ tsp. salt. Cook over medium heat stirring constantly till mixture coats a metal spoon. Chill. Just before serving beat 2 egg whites till foamy. Gradually add 3 tbs. of sugar (beating to soft peaks). Add coffee mixture and mix thoroughly. Makes 6 to 8 servings.

—Aileene Nesbitt

### FRUIT PUNCH COOLER

3 (6 oz.) cans frozen concentrated lemonade 3 (6 oz.) cans frozen concentrated limeade 4 qts. water 1 qt. chilled grapefruit juice 2 qts. chilled ginger ale sugar green food color (optional) ice cubes lime slices sliced strawberries

Add water to concentrates in punch bowl. Stir. Add grapefruit juice and sugar to taste. If desired add coloring. Add ice cubes and fruit. Serve at once. Makes 8 quarts.

—Edna Parker

### MULLED CIDER

1 quart apple cider 3 cinnamon sticks 4 tbs. lemon juice 1 tsp. whole cloves orange slices

Slice orange and stick cloves around in one thick slice. Reserve other slices for serving in punch bowl. Mix all ingredients in container and let simmer until flavors mix.

—Bonnie H. Hill

### ORANGE BATIDA PUNCH

16 cups orange juice 10 ripe bananas 1½ large jars maraschino cherries (10 oz.)

Blend until smooth in mixer or blender. Add sugar to taste. Blend again. pour over finely crushed ice. Makes 20 servings.

—Cornelia Bell

### PUNCH IN A MINUTE

In a blender, fill half full of pineapple juice. Add one ripe banana. Fill rest of blender with ice and liquify.

—Sandra Stephens

### ROSY PUNCH

1½ c. sugar 2 c. boiling water 4 c. cranberry juice ⅓ c. lime juice 2 c. orange juice 6 c. ginger ale (chilled) lime slices

Dissolve sugar in boiling water; cool. Stir in juices; chill thoroughly. Add ginger ale just before serving. Garnish with lime slices. Makes 3½ quarts.

—Edna Parker



## RUSSIAN TEA

1 qt. weak tea (2 tsp. tea leaves to 1 qt. water) 10 whole cloves 3 cinnamon sticks 4 cups water  $\frac{1}{2}$  lemon (cut into fourths and do not squeeze)

Boil together 5 minutes. Strain.

Add:

1 can frozen orange juice diluted with 3 cans of water  $1\frac{1}{2}$  cups sugar juice of 1 lemon 2 cups pineapple juice

Reheat to serve but do not boil. Makes over  $\frac{1}{2}$  gallon.

—*Cornelia Bell*

## SPARKLING GOLD PUNCH

1 can (1 qt. 14 oz.) grapefruit juice 1 can (1 qt. 14 oz.) orange juice 1 can (1 qt. 14 oz.) unsweetened pineapple juice  $\frac{3}{4}$  c. light corn syrup 1 qt. club soda  $\frac{1}{2}$  gal. orange sherbet, optional

Chill juices. Blend with corn syrup. Add club soda. Pour over ice. Makes 44 ( $\frac{1}{2}$  c.) servings. If desired, add scoops of sherbet and serve immediately. Makes about 52 ( $\frac{1}{2}$  c.) servings.

—*Edna Parker*

## SUMMERTIME ICED TEA

6 tea bags 4 cups boiling water 1 (6 oz.) can frozen orange juice or limeade concentrate 10 cups water 1 (6 oz.) can frozen lemonade concentrate  $1\frac{1}{2}$  c. sugar

Steep tea bags in boiling water about 5 minutes. Add remaining ingredients. Serve over ice. Yield: 1 gallon.

—*Edna Parker*

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